

We claim:

- 1           1.    A method of flavoring sake with fresh produce  
2    comprising the steps of:  
3                contacting a quantity of sake with a quantity of finely divided  
4                fresh produce to form a produce sake mixture;  
5                aging the produce sake mixture at a reduced temperature for a  
6                predetermined time;  
7                separating the aged produce sake mixture into a raw flavored  
8                sake and insoluble material; *filling?*  
9                subjecting the raw flavored sake to a rapid Pasteurization  
10               process to produce Pasteurized flavored sake;  
11               adding a preservative to produce fully stabilized flavored sake.
- 1           2.    The method according to Claim 1, wherein the reduced  
2    temperature is between 33° F and 50° F.
- 1           3.    The method according to Claim 1, wherein the rapid  
2    Pasteurization process is selected from the group consisting of flash  
3    Pasteurization and tunnel Pasteurization.
- 1           4.    The method according to Claim 1, wherein the produce is  
2    selected from the group consisting of fruit, vegetables, herbs and spices.

1           5. The method according to Claim 1, wherein the  
2 preservative is selected from the group consisting of sulfur dioxide, sodium  
3 sulfite, potassium sulfite, potassium sorbate, sodium sorbate, potassium  
4 benzoate and sodium benzoate.

1           6. The method according to Claim 5, wherein the  
2 preservative further includes a material selected from the group consisting of  
3 ascorbic acid, ascorbic acid derivatives, citric acid, citric acid derivatives,  
4 malic acid and malic acid derivatives.

1           7. 1. A method of flavoring sake with whole produce  
2 concentrate comprising the steps of:  
3           contacting a quantity of sake with a quantity of whole produce  
4           concentrate;  
5           blending the whole produce concentrate and the sake to form a  
6           produce sake mixture;  
7           subjecting the produce sake mixture to a rapid Pasteurization  
8           process to produce Pasteurized flavored sake; and  
9           adding a preservative to the Pasteurized flavored sake to  
10          produce fully stabilized flavored sake.

1           8.    The method according to Claim 7, wherein at least one of  
2 the steps of contacting and blending is carried out at a reduced temperature.

3           9.    The method according to Claim 8, wherein the reduced  
4 temperature is between 33° F and 50° F.

1           10.   The method of Claim 7 further comprising the step of  
2 separating insoluble material from the produce sake mixture prior to the step  
3 of subjecting to a rapid Pasteurization process.

1           11.   The method according to Claim 10, wherein at least one  
2 of the steps is carried out at a reduced temperature.

1           12.   The method according to Claim 11, wherein the reduced  
2 temperature is between 33° F and 50° F.

1           13.   The method according to Claim 7, wherein the produce  
2 concentrate is selected from the group consisting of fruit concentrate,  
3 vegetable concentrate, herb concentrate and spice concentrate.

1           14. The method according to Claim 7, wherein the  
2 preservative is selected from the group consisting of sulfur dioxide, sodium  
3 sulfite, potassium sulfite, potassium sorbate, sodium sorbate, potassium  
4 benzoate and sodium benzoate.

1           15. The method according to Claim 14, wherein the  
2 preservative further includes a material selected from the group consisting of  
3 ascorbic acid, ascorbic acid derivatives, citric acid, citric acid derivatives,  
4 malic acid and malic acid derivatives.

1           16. The method according to Claim 7, wherein the rapid  
2 Pasteurization process is selected from the group consisting of flash  
3 Pasteurization and tunnel Pasteurization.